








FOOD

ANTIPASTI

Starter Plates Designed to Share.
















FOCACCIA BIANCA  	\$16
Extra Virgin Olive Oil, Salt, Oregano & Olives Pizza.	
ARANCINI SICILIANI	\$19
Arborio Rice, Mozzarella, Peas, Ragu Bolognese, Fried in Italian Bread Crumbs Garnished with Parmigiano.	
ANELLI DI CALAMARI	\$23
Lightly Crumbed Fried Squid & Served with Lemon Garlic Aioli & a Lemon Wedge.	
ANTIPASTO 	\$25 / 50
Chefs Selection of Italian Deli Meats, Olives, Cheeses & Marinated Vegetables Accompanied with Fresh House Bread.	
BRUSCHETTA CAPRESE  	\$19
Two Slices of Toasted Pane Di Casa Rubbed with Fresh Garlic, Topped with Fresh Romano Tomatoes, Bocconcini, Fresh Basil Leaves & an Extra Virgin Olive Oil Drizzle.	

PIZZA

Gluten Free Base **+\$6**
(May Contain Traces of Gluten)
Extra Toppings **+\$3**

Vegan Cheese **+\$5**
Extra Prawns / Meat **+\$4**

** Not Available Half / Half Pizza**

GARLIC PIZZA  	\$20
Fior Di Latte, Garlic & Oregano.	
MARGHERITA  	\$24
Tomato Base, Fior Di Latte, Bocconcini & Fresh Basil.	
SICILIANA 	\$25
Tomato Base, Fior Di Latte, Anchovies, Olives, Oregano & Capers.	
DIAVOLA 	\$26
Tomato Base, Fior Di Latte, Hot Salami & Roasted Capsicum.	
CAPRICCIOSA 	\$26
Tomato Base, Fior Di Latte, Italian Ham, Artichokes, Mushrooms & Olives.	
ORTOLANA  	\$26
Tomato Base Fior Di Latte, Zucchini, Eggplant & Roasted Capsicum.	
REGINA  	\$25
Fior Di Latte, Gorgonzola, Bocconcini & Fresh Shaved Parmigiano.	
CACCIATORE 	\$26
Fior Di Latte, Mushrooms, Roasted Capsicum & Italian Sausage.	
GAMBERI 	\$29
Tomato Base, Fior Di Latte, Prawns, Fresh Rocket, Fresh Cherry Tomatoes & Fresh Bocconcini.	
ROBERT'S PIZZA 	\$26
Tomato Base, Fior Di Latte, Mushrooms, Olives, Onion, Hot Salami & Chilli.	
PROSCIUTTO 	\$29
Tomato Base, Fior Di Latte, Fresh Rocket, Fresh 'San Daniele' Prosciutto & Fresh Shaved Parmigiano.	

PRIMI PIATTI




Gluten Free Pasta + \$5
(May Contain Traces of Gluten)

First Course

FETTUCCINE 	\$25
Served with Fresh Parmigiano Cheese, Tomato & Basil  / Butter & Sage  / Creamy Pesto   / Ragu Bolognese + \$5	
FETTUCCINE ALLA BOSCAIOLA  	\$27
Fettuccine with Mushrooms, Capsicum, Garlic Oil, Parsley & Cream.	
PAPPARDELLE CALABRESE 	\$30
Italian Sausage, Roasted Capsicum, Olives Cooked in Passata Sauce & Topped with Fresh Parmigiano.	
SPAGHETTI CARBONARA 	\$30
Velvety egg yolks and Pecorino Romano sauce with crispy guanciale & black pepper.	
SPAGHETTI CACIO&PEPE  	\$29
Silky Pecorino Romano sauce, harmonized with the bold kick of freshly ground black pepper.	
CANNELLONI 	\$28
Fresh Home Made Pasta Tubes Filled with Spinach and Ricotta Topped with Tomato Sauce and Parmigiano Cheese.	
LASAGNA AL FORNO	\$30
Slow Cooked Beef Ragu Bolognese, Layered in Sheets of Our Fresh Egg Pasta, with Bechamel Sauce & Cheese.	
TORTELLLO ALL'ANATRA	\$36
Five Large Tortello Filled with Slow Cooked Duck Ragu, Tossed in a Butter & Sage Reduction.	
SPAGHETTI MARINARA 	\$38
Chefs Selection of Market Fresh Seafood, Cooked in a Touch of Passata, Bisque, Garlic & Topped with Fresh Parsley.	
PAPPARDELLE AL SALMONE 	\$33
Fresh Salmon & Prawns Cooked in a Creamy Sauce with Sautéed Spanish Onion & a Touch of Passata.	
PAPPARDELLE ALLA MONTANARA 	\$32
Rich creamy sauce of Italian sausage, fragrant porcini mushrooms, & aromatic garlic, finished off with fresh parsley and a sprinkle of Pecorino Romano.	
RISOTTO ZAFFERANO E SALSICCIA 	\$34
Creamy Italian Saffron Risotto with sautéed onion, White Wine, Italian Sausage, Finished Off with Butter & Parmigiano.	
GNOCCHI DI PATATE (POTATO GNOCCHI)	\$29
Served with Fresh Parmigiano Cheese, Tomato & Basil  / Butter & Sage  / Creamy Pesto   / Ragu Bolognese + \$5	










SECONDI

Second Course

TAGLIATA RUCOLA E GRANA 	\$42
200 Gram Grilled Eye Fillet Steak Served with Patatine Fritte on a Bed of Rocket Garnished with Fresh Shaved Parmigiano.	
SALMONE ALLA GRIGLIA 	\$37
200 Gram Grilled Salmon Fillet Served With a Side of Mixed Leaves, Cherry Tomatoes, Spanish Onions Tossed in Extra Virgin Olive Oil & Balsamic Vinaigrette.	
COTOLETTA ALLA MILANESE	\$38
Veal Schnitzel Served with a Side of Garden Salad and Patatine Fritte.	
CALAMARI AND PRAWNS	\$35
Lightly Crumbed Fried Squid & Prawns, served with Lemon Garlic Aioli & a Lemon Wedge.	
KING PRAWNS 	\$49
Five large oven-roasted King Prawns lightly seasoned with salt and olive oil & served with a side of garden salad	

CONTORNI

Side Dishes for Primi Piatti + Secondi

PICCOLO GIARDINO  	\$14
Mixed Leaves, Romano Tomato, Spanish Onion, Fetta Cheese in Extra Virgin Olive Oil & Balsamic Vinaigrette.	
VERDURA MARINATA  	\$15
Mixed Leaves, Roasted Capsicum, Zucchini, Aubergine Tossed in Extra Virgin Olive Oil & Balsamic Vinaigrette Accompaniment.	
RUCOLA E FORMAGGIO   	\$15
Rocket, Fetta Cheese & Beetroot Tossed in Extra Virgin Olive Oil & Balsamic Vinaigrette Topped with Crushed Walnuts.	
PATATINE FRITTE  	\$13
Bowl of Potato Chips.	

 Vegetarian  Gluten Free  Vegan  Nuts

* = Can Be Changed Upon Request

Additional 10% Surcharge on Sundays & Public Holidays.
Visa / MasterCard / Eftpos 1.1% & American Express 2.2% Surcharge.
No BYO.



DRINK

APERITIVI

Pre dinner
Drinks

APEROL SPRITZ Aperol, Prosecco & Soda.	\$15
LIMONCELLO SPRITZ Prosecco, Limoncello & Soda.	\$15
BELLINI Peach Nectar & Prosecco.	\$14
HUGO Elderflower Liqueur, Prosecco & Soda.	\$15
NEGRONI Campari, Gin & Sweet Vermouth.	\$18
GARIBALDI Orange Juice & Campari.	\$14

BIRRA

Beer

TAP BEER	
PERONI NASTRO AZZURRO Mediterranean Style Lager with a Crisp Refreshing Taste. (330ml ABV 5.15%)	\$10
CAPITAL XPA Bright & Tropical Ale With Citrus Notes That's Easy to Drink. (330ML ABV 5%)	\$10
BOTTLED BEER	
PERONI 0.0% Alcohol-free Italian Lager, Crisp & Refreshing Taste. (330ML ABV 0.0%)	\$8
PERONI 3.5% A Light, Clean & Crisp Low Carbohydrate & Calorie Lager (330ML ABV 3.5 %)	\$10
MORETTI A Light Golden Lager with a Balanced Malty Flavour. (330ML ABV 4.6%)	\$10
MENABREA Light Barley Malt Flavoured Crisp Lager. (330ML ABV 4.8%)	\$12
ICHNUSA Moderately Crisp, Pale Lager with a Light Scent of Hops. (330ML ABV 4.7%)	\$11
KBIRR PULLICENHELL Pale Ale with Mild Hops, Tropical Fruit and Zest (330ML ABV 5.2%)	\$14
KBIRR CUORE DI NAPOLI American Pale Ale with Full Bodied Malt & Exotic Hops (330ML ABV 6%)	\$15

BEVANDE

Cold Drinks

UNLIMITED TAP SPARKLING WATER Tap Sparkling Water	\$5 / PERSON
BOTTLED ITALIAN WATER 500ML / 750ML Bottled Sparkling Mineral Water.	\$6 / \$8
ARANCIATA ROSSA Sparkling Blood Orange.	\$5.5
LIMONATA Sparkling Lemon.	\$5.5
CHINOTTO Bitter Sweet Chinotto Orange.	\$5.5
LEMON LIME BITTER Lemonade, Lime Cordial & Angostura Bitters.	\$5.5
SOFT DRINKS (Coke / Coke No Sugar / Solo / Lemonade).	\$4.5
JUICE (Orange Juice / Apple Juice).	\$4.5

COCKTAILS

Alcoholic Mixed Drinks

HOUSE MARTINI Dry Vermouth & Gin.	\$18
ESPRESSO MARTINI Fresh Espresso, Vodka, Kahula & Simple Syrup.	\$18
THE GODFATHER Amaretto & Scotch Whiskey.	\$18
AVIATION Gin, Maraschino Liqueur, Parfait & D'amour & Lemon Juice.	\$20
PLYMOUTH GIMLET Plymouth Gin, Lime Juice & Simple Syrup.	\$22
NICE NICE Eagle Rare Bourbon, Campari, Orange Juice, Simple Syrup & Basil.	\$24
COSMOPOLITAN Vodka, Cointreau, Lime Juice & Cranberry Juice.	\$20
AMARETTO SOUR Disaronno, Bourbon Whiskey, Lemon Juice, Egg White & Simple Syrup.	\$20
MARTINEZ Old Tom Gin, Sweet Vermouth, Maraschino Liqueur, Bitters.	\$24

SPIRITS

(30ml serve)
Add Mixers +\$2

GIN	
HENDRICKS	\$14
PLYMOUTH	\$13
HAYMAN'S OLD TOM	\$12
TANQUERAY	\$12
VODKA	
GREY GOOSE	\$14
SMIRNOFF	\$10
TEQUILA	
BATANGA BLANCO	\$12
HERRADURA REPOSADO	\$16
RUM	
BACARDI CARTA BLANCA	\$10
FLOR DE CANA 5YO GOLD RUM	\$14
WHISKEY	
JIM BEAM WHITE LABEL	\$10
JACK DANIEL'S	\$12
EAGLE RARE 10YR	\$16
BULLEIT RYE	\$14
SCOTCH	
MONKEY SHOULDER	\$12
THE GLENLIVET 15YO	\$20
LAGAVULIN 16YO	\$24
JOHNNY WALKER BLUE LABEL	\$26



WINE

VINO FRIZZANTE

Sparkling Wine
GLASS / BOTTLE

SPARKLING WHITE NV

House Sparkling White Wine by the Glass.

\$12

MOSCATO NV

Sweet Semi-Sparkling White Wine by the Glass

\$12

CASA GHELLER 'TREVISO' PROSECCO NV

100% Glera Grapes. Crisp, refreshing and wonderfully effervescent this classic wine is brimming with Fresh fruits and floral notes and is alive with zingy fruit character and golden apples. (Veneto, Italy)

\$15 / \$60

CASA GHELLER 'MILLESIMATO' PROSECCO ROSÉ 2023

Blend of Glera & Pinot Nero. Fruity and flowery bouquet with delicate notes of golden apple and mountain flowers. The flavour is dry, fresh and zesty with a fruity and harmonious finish. (Veneto, Italy)

\$62

FERRARI MAXIMUM BLANC DE BLANCS NV

100% Chardonnay. Metodo Classico . Very intense, with notes of ripe fruit along with hints of crusty bread and hazelnuts. Fresh and with great finesse, finishing with citrus fruits and minerality. (Trentino Alto Adige, Italy)

\$138

VINO BIANCO

White Wine
GLASS / BOTTLE

LUNA LUCE PINOT GRIGIO DELLE VENEZIE DOC 2024

Classic Pinot Grigio Loaded with aromatic fruit flavours. Light, Crisp, Clean Tropical Fruit Finish. (Veneto, Italy)

\$12 / \$52

JOHNSON SAUVIGNON BLANC 2024

100% Sauvignon Blanc. Citrus and herbal notes. Juicy and crisp, this wine is layered with stone fruit giving generous length. (Marlborough, New Zealand)

\$13 / \$54

LUNAE BOSONI ETICHETTA GRIGIA VERMENTINO 2023

Light and fresh with zesty lemon and lime flavors, a hint of peach and flowers, and a smooth, slightly salty finish. (Liguria, Italy)

\$92

LA FONTANASSA 'CÀ ADUA' GAVI DOCG 2023

Cortese grapes. The aroma is fresh with notes of citrus, grapefruit, fresh-cut grass, and white flowers. The taste is dry, crisp, and slightly salty, with a clean, mineral finish. (Piemonte, Italy)

\$76

NICK O'LEARY 'WHITE ROCKS' RIESLING 2025

100% Riesling. Dry, complex, exceptionally aromatic wine. The lively palate shows lime, lemon and spice with hints of crushed apple, finishing with mouth watering acidity. (Canberra District, ACT)

\$78

FAZI BATTAGLIA 'TITULUS' VERDICCHIO 2023

Fresh on the nose, with notes of apple, pear, straw flowers and aniseed. The palate is rich, tangy and mineral, with a pleasant almondy finish (Marche, Italy)

\$66

CARUSO E MININI 'BIBBO' ZIBIBBO 2024

100% Zibibbo grapes. Smooth to the palate, this wine offers a varied perfume that ranges from spices to floral and notes of mango, banana and passionfruit. (Sicilia, Italy)

\$72

CANOSO 'VERSO' SOAVE SUPERIORE 2021

Golden yellow with a rich, fruity and floral aroma. Hints of melon, kiwi, and lavender with a fresh, smooth, and balanced taste. (Veneto, Italy)

\$84

TERRE SICILIANE CHARDONNAY IGP ORGANIC 2024

Herbal aromas of green apple, lavender, and ginger tea with a satiny, crisp, dry-yet-fruity light body and a sleek, minerally finish. (Sicilia, Italy)

\$15 / \$58

CANTINE ORSOGNA LUNARIA CIVITAS PECORINO 2024

Straw yellow colour, intense and ethereal nose with hints of straw and white fruits. The palate is fresh, intense, fruity and full bodied. (Abruzzo, Italy)

\$82

TENUTE LUNELLI 'VILLA MARGON' CHARDONNAY DOC 2019

Deep golden color with aromas of apple, citrus, and almond blossom. Smooth, balanced, and elegant with fruity flavors and a touch of oak. (Trentino Alto Adige, Italy)

\$138

VINO ROSATO

Rose Wine
GLASS / BOTTLE

CARUSO E MININI 'FRAPPO' FRAPPATO ROSÉ 2024

Pale Style Rose. Elegant on the Nose & Palate. Highlighting Fruit Scents & a Good Level of Acidity that Makes it Very Pleasant to Drink. (Sicilia, Italy)

\$15 / \$62

CIABOT BERTON 'LE MACALINE' LANGE ROSÉ 2021

100% Nebbiolo. Soft cherry color with scents of red berries and flowers. Fruity, fresh, and smooth with a nice balance. (Piedmonte, Italy)

\$80

CANTINE ORSOGNA LUNARIA RAMORO PINOT GRIGIO 2023

Copper color, the nose is intense, floral with yellow fruits. On the palate it is fresh, intense and fruity. (Abruzzo, Italy)

\$74

VINO ROSSO

Red Wine
GLASS / BOTTLE

HOFSTATTER MECZAN PINOT NERO IGT 2023

Vibrant ruby red with subtle garnet highlights. Refreshing, vibrant bouquet with seductive notes of forest berry and cherry. (Trentino Alto Adige, Italy)

\$104

CASTELLO DI CORBARA SANGIOVESE IGT 2024

Mainly Sangiovese & Small Percentage of Merlot. Delicate Notes of Fresh Fruits, Violet & Liquorice. Smooth & Well Balanced. (Umbria, Italy)

\$15 / \$58

TERRE DI SAN GORGONE 'IL BELL ANTONIO' CHIANTI 2024

Sangiovese dominant. Ruby red colour, deep with purple notes, which underline its youth. Fruity, fresh, lively bouquet with good intensity, a warm, savory, slightly tannic flavour. (Toscana, Italy)

\$16 / \$62

PALMENTO COSTANZO 'MOFETE' ETNA ROSSO DOC 2020

80% Nerello Mascalese, 20% Nerello Cappuccio. Ruby red colour with a bouquet that enhances the red berries notes, with gentle spice and volcanic ash hints. The palate is fresh, with soft tannins. (Sicilia, Italy)

\$124

LE MARIE DEBARGES NEBBIOLO 2021

Floral with notes of violet, fruity of wild strawberries, raspberries and cherry, spicy, chocolate, cloves, black pepper, nutmeg, cloves. Soft tannins and persistent finish. (Piemonte, Italy)

\$98

RIONDO VALPOLICELLA SUPERIORE DOC 2021

Corvina, Rondinella, Corvinone etc. Excellent body that shows intense scents of blueberry and cherry, liquorice and pleasant balsamic notes of eucalyptus. Soft and velvety tannins. (Veneto, Italy)

\$58

FROI MASSIMO RIVETTI BARBERA D'ALBA SUPERIORE 2023

100% Barbera Grapes. Dry, full body with low tannins and high refreshing acidity. Intense ruby red color. Notes of strawberries and sour cherries. Full fresh and harmonious, with a balanced and persistent final. (Piemonte, Italy)

\$84

CARUSO E MININI 'NEBACCO' NERO D'AVOLA DOC 2023

Intense ruby red color. Elegant, aromatic bouquet of orange zest with spice hints. Soft and enveloping red wine, pleasant tannins with spicy notes and long finish. (Sicilia, Italy)

\$58

BOURKE STREET SHIRAZ 2024

100% Shiraz. Bold, medium-bodied red wine, floral notes, savoury herbs, red and black fruits, vanilla and baking spice. (Canberra District, ACT)

\$16 / \$62

LA VALENTINA MONTEPULCIANO D'ABRUZZO DOC 2023

85% Montepulciano Grapes & Up to 15% Sangiovese Grapes. Rich & Spicy Red with Aromatic Hints of Oregano, Pepper, Tobacco, Cherry, Plum & Boysenberry. (Abruzzo, Italy).

\$14 / \$56

KILLIBINBIN "SEDUCTION" CABERNET SAUVIGNON 2023

100% Cabernet Sauvignon. Intense aromas of blackberry, plum with complex vanilla and spice. The palate is well rounded, yet spicy with gentle tannins adding a welcome structure and long finish. (Langhorne Creek, South Australia)

\$15 / \$58

LE VIGNE DI SAMMARCO PRIMITIVO DI MANDURIA DOP 2022

100% Primitivo. Deep and dark ruby color. Notes of blackberries and jam with berries, violet in the background, chocolate and pepper. (Puglia Italy)

\$74

MACCHIALUPA 'LE SURTE' AGLIANICO TAURASI 2015

Rich aromas of dark berries, cherries, and violets, with hints of spice and a touch of tobacco. Smooth and full-bodied, with a nice balance of acidity and tannins, and a long, flavorful finish. (Campania, Italy)

\$148



DESSERT

DOLCI

Dessert

TIRAMISU'

\$16

Ladyfinger Biscuits Soaked in Espresso & Topped with Mascarpone Cream Dusted with Cocoa Powder.

CANNOLI SICILIANI

\$16

Fried Pastry Dough Shells Filled with Sweet Creamy Ricotta Garnished with Pistachios.

LIMONCELLO FLUTE

\$16

Refreshing Lemon Gelato Infused with Limoncello Liqueur Presented in a Glass Champagne Flute.

AFFOGATO AL CAFFÈ

\$12

Scoop of Vanilla Gelato Topped with a shot of Espresso

TORTA DELLA NONNA

\$12

Shortcrust Pastry Case Filled with Lemon Patisserie Cream Topped with Slivered Almonds & Pine Nuts.

CHOCO NOCCIOLA

\$12

Three Layers of Chocolate Sponge Cake Filled with Rich Chocolate Hazelnut Cream & Decorated with Chocolate Curls.

GELATO

Ice-cream
(Scoop)

VANILLA

\$6

MANGO

\$6

VINI DA DESSERT

Dessert Wine
(60ml serve)

TAGOS GRILLO LATE HARVEST I.G.T. TERRE SICILIANE

\$16

Italian Soft & Sweet Flavoured Dessert Wine, Balanced Scents of Fruit, Flowers, Notes of Honey & Cinnamon. (Sicilia, Italy | ABV 13% / 500ml).

DIGESTIVI

Digestives
(30ml serve)

VECCHIA GRAPPA CAFFO

\$13

Italian Soft Aromatic Grape Brandy with Floral Notes of Acacia, Sage, Apricot & Raisins.

DISARONNO AMARETTO

\$12

Italian Almond Liqueur.

VECCHIO AMARO DEL CAPO

\$12

Italian Balanced Bitter Aromatic Liqueur Made From 29 Different Calabrian Herbs & Roots.

AMARO MONTENEGRO

\$12

Italian Liqueur that is Bitter, Spicy & Floral, Flavoured with 40 Botanicals Including Liquorice Root, Nutmeg & Sweet/Bitter Oranges.

GALLIANO SAMBUCA

\$12

Italian Star Anise Flavoured Liqueur.

LIMONCELLO

\$12

Italian Strong Lemon Flavoured Liqueur.

FRANGELICO

\$12

Italian Spicy, Nutty & Sweet Delicate Hazelnut Flavoured Liqueur with Hints of Vanilla & Dark Chocolate.

CAFFÈ

Extras Charged + \$1 Each
(Alternate Milk / Mug / Extra Shot)

Coffee

ESPRESSO

\$5

MACCHIATO

\$5

CAPPUCCINO

\$5.5

LATTE

\$5.5

CHAI LATTE

\$6

FLAT WHITE

\$5.5

PICCOLO

\$5

LONG BLACK

\$6

MOCHA

\$6

HOT CHOCOLATE

\$6